

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1662

Washington, D. C.

December 14, 1957

N.C.A. Speaker Tells V.G.A. of Canning Contributions

Four N.C.A. programs benefiting canning crops producers were described at the annual convention of the Vegetable Growers Association of America this week by Dr. Edwin A. Crosby, Assistant Director of the Raw Products Research Bureau.

In an address emphasizing the contributions of the canning industry to the economic welfare of its raw products suppliers, Dr. Crosby warned against government price supports or artificial controls on production or marketing, and spoke for the "free market principle" of pricing farm crops.

Through the N.C.A., he said, the canning industry has put into effect three very significant programs which improve the position of canning crops producers, and a fourth is under development. They are:

(1) Activities of the Raw Products Research Bureau and the Technical Advisory Committee in encouraging and assisting in development of new and improved production, harvesting, and handling techniques;

(2) The statistical and economic work of the Association, furnishing pack statistics for canners and growers and other types of useful data;

(3) Large-scale promotion work, aimed at teaching future homemakers the values of canned foods and at keeping food editors and writers informed on the modern ways of serving and handling canned foods; and

(4) The new canner-grower relations program, designed to furnish the materials with which canners can communicate intelligently with their growers to their mutual advantage.

Dr. Crosby described the four programs to the V.G.A. in considerable detail, and pointed out that these are constructive efforts in the best interests of agriculture.

The contract system for canning crops, he said, has proved to be quite effective in the solution of the growers' marketing problems. He pointed out that the contract is a "guarantee to the grower of a market for his raw product and a definite price before he need lift a hand in preparation of

his land for planting the crop. Regardless of the influence of nature, the whole crop will be purchased even though it may exceed the estimated needs of the canner.

"We feel the contract system contributes to greater efficiency in farming and gives the farmer freedom in making his own decisions whether he wishes to plant the crop or not and certainly some choice on how much acreage he will plant," Dr. Crosby stated.

N.C.A. President Again Cites Need for Good Management

The need for good management in the canning industry was emphasized anew by N.C.A. President A. Edward Brown in addressing the Ohio Canners Association this week at its 50th anniversary convention.

"We must attack our problems on several broad fronts—production, finance, education, promotion, and research, to determine public needs and desires and to develop new and improved products," he stated.

"This attack can be made successfully only by capable and informed management which will develop an over-all plan for the conduct of the enterprise it directs—and stick to it—rather than drift with the tide; management which knows its costs, and can control them; management which can correctly analyze its ability to finance and market its products and pack accordingly; management which knows the value of research and promotion; in short, management which knows how to manage."

Mr. Brown urged the Ohio canners to make sure that no opportunity in the field of research is overlooked. "Examine each new development so as to determine whether or not it will fit in with your production and distribution. Lead, rather than follow, in product development," he said.

Highlights of Mr. Brown's address at the Ohio convention were distributed by the N.C.A. Information Division in a press release to 207 Ohio newspapers, 110 radio and television stations, the local and national wire services, and to canning trade journals.

USDA Trial Program Seeks To Retire Farm Units

On a trial basis, farmers in Illinois, Maine, Nebraska, and Tennessee will have an opportunity to set the dollars-per-acre rate they are willing to accept for putting all their eligible cropland in the Soil Bank's Conservation Reserve, it was announced by Secretary Benson December 10.

Acceptance of the offers by the USDA through the County Agricultural Stabilization and Conservation offices will be on the basis of the lowest acceptable offers, the Secretary said. The Department reserves the right to reject any and all bids.

This trial procedure is authorized in the Soil Bank Act, which provides that a "bid procedure" by farmers may be used. After offers are made by farmers in the four States, the USDA will evaluate the bid procedure to determine whether it is effective in helping more farmers to shift all their eligible cropland from production of price-depressing surpluses to conservation uses.

Under regular Conservation Reserve procedure, farmers are offered specific per-acre annual payments for all or any part of the eligible cropland on their farms placed in the Conservation Reserve. These rates, established by their County ASC Committees, are still available in all states, including the states in which the "bid" trial is being made.

The Conservation Reserve program is open to all farmers, whether or not they have an acreage allotment for "basic" crops. To participate, a farmer signs a contract with his county ASC committee agreeing to divert a certain number of acres of cropland to conservation uses for periods of 3, 5, or 10 years. However, under the bid procedure contracts will not be accepted for less than 5 years. Under 5- and 10-year contracts, he will receive a cost-sharing payment the year that a conservation use is established. Cost-share payments are not made under 3-year contracts. Under all contracts, annual per-acre, rental payments are made each year the contract is in force and complied with. These payments are designed to maintain net income on the farm as

the land is shifted from cultivation to conservation uses.

The trial program will provide the same cost-share payments for putting the designated Conservation Reserve land into soil, water, forestry and wildlife conservation uses. Annual per-acre rental payments will be at the rate at which the farmer offered his land for the program, provided his offer is accepted by USDA.

Only "bids" in which the farmer agrees to put all his crop land into the program will be considered.

Maximum annual payments will be increased from the \$5,000 limitation under the regular Conservation Reserve procedure to \$10,000 for any one farmer under the "bid" procedure thus enabling larger farms to participate with all eligible land.

If any of the land put in the reserve under the "bid" procedure is to be planted to forest trees, the Conservation Reserve contract must be for a 10-year period.

Farmers who already have part of their eligible land in the program also may submit offers to put the remainder in the Conservation Reserve.

Any land which a farmer may have put in the Acreage Reserve for 1958 will remain in that program until the end of the calendar year 1958 and then will become part of his Conservation Reserve acreage if he puts all his eligible land under the program through the "bid" procedure.

The first of a series of meetings with the State ASC officials, other federal and state agricultural agencies, and farm organizations, to explain details and procedure in connection with the experimental "bid" program, will be held in Orono, Me., December 10. Other meetings with similar groups will be held in Springfield, Ill., December 11; Nashville, Tenn., December 12; and Lincoln, Nebr., December 18. It is expected that program details will be available to farmers through their county ASC offices shortly after January 1. Farmers in the four states will have through January 31, 1958, to submit their dollars-per-acre offers to County ASC offices.

FDA Standards for Pineapple and Pineapple Juice

The N.C.A. filed with the Department of Health, Education, and Welfare on December 10 a petition for amendment of the standards of identity for canned pineapple and canned pineapple juice. The proposal would permit the use of silicones to prevent foaming.

1958 Edition of Schedule B

The 1958 edition of Schedule B is being distributed by the Bureau of the Census for use in classifying exports after January 1.

After that date the new Schedule B code numbers must be used on Shipper's Export Declarations. The new Schedule B uses 5- rather than 6-digit code numbers. With this change it will be apparent to Collectors of Customs whether the revised Schedule B has been used.

Schedule B is the *Statistical Classification of Domestic and Foreign Commodities Exported from the United States*. The 1958 edition is for sale on a subscription basis for \$6.00 by the Government Printing Office, Washington 25, D.C.

Following are Schedule B code numbers for canned food products and brief commodity descriptions:

MEAT AND MEAT PRODUCTS, CANNED:

- 00362 Beef and Veal, Canned
- 00371 Pork Hams and Shoulders, Canned
- 00379 Pork, Canned, n.e.c.
- 00385 Poultry and Poultry Products, Canned
- 00396 Baby Food Meats (or Chief Value Meat), Strained or Chopped, Canned (including soups)
- 00397 Sausage, Prepared Sausage Meats, Bologna, and Frankfurters, Canned
- 00399 Meat and Meat Products, Canned, n.e.c.

FISH, CANNED IN AIRTIGHT CONTAINERS, NON-PERISHABLE:

- 00840 Salmon, Canned
- 00845 Sardines (including Pilchards), Canned, Packed in Oil
- 00850 Sardines (including Pilchards), Canned, Packed in Substances Other Than Oil
- 00862 Tuna, Canned
- 00863 Mackerel, Canned
- 00865 Fish, Canned, n.e.c.

SHELLFISH, CANNED IN AIRTIGHT CONTAINERS, NON-PERISHABLE:

- 00870 Shrimp, Canned
- 00875 Squid, Canned
- 00889 Shellfish, Canned, n.e.c.
- 00899 Fish, Shellfish, and Other Marine Animal Products, Prepared or Preserved, n.e.c.

VEGETABLES, CANNED

- 12410 Asparagus, Canned
- 12420 Baked Beans, and Pork and Beans, Canned
- 12430 Corn, Canned
- 12440 Peas, Canned
- 12451 Soups, Canned, n.e.c., including Chowders and Bouillions
- 12460 Tomatoes, Canned
- 12470 Tomato Paste and Puree (Pulp), Canned
- 12475 Tomato Sauce for Cooking Purposes, Canned
- 12480 Tomato Juice, Canned
- 12491 Beans, String or Stringless, Canned
- 12495 Spinach, Canned
- 12497 Baby Food Vegetables, Strained or Chopped, (including vegetable soups)
- 12499 Vegetables and Juices, Canned, n.e.c.
- 12500 Pickles, Cucumber
- 12515 Catsup (Ketchup), Chili Sauce, and Similar Table Tomato Sauces
- 12529 Sauces and Relishes, n.e.c.

FRUITS, CANNED:

- 13320 Grapefruit, Canned
- 13350 Apples and Apple Sauce, Canned
- 13400 Apricots, Canned
- 13410 Cherries, Canned
- 13420 Prunes and Plums, Canned
- 13430 Peaches, Canned
- 13440 Pears, Canned
- 13450 Pineapples, Canned
- 13460 Fruit Cocktail, Canned
- 13478 Baby Food Fruits, Strained or Chopped, Canned
- 13479 Fruits, Canned, n.e.c.
- 13490 Preserves, Jellies, Jams, and Fruit Butters

FRUIT JUICES, CANNED OR FROZEN:

- 13502 Pineapple Juice, Canned or Frozen
- 13510 Grapefruit Juice, Canned or Frozen, Single Strength
- 13515 Grapefruit Juice Concentrate, Canned (hot-pack)
- 13520 Grapefruit Juice Concentrate, Frozen
- 13525 Orange Juice, Canned or Frozen, Single Strength
- 13530 Orange Juice Concentrate, Canned (hot-pack)
- 13535 Orange Juice Concentrate, Frozen
- 13540 Pear Juice and Nectar, including Concentrates, Canned or Frozen
- 13545 Peach Juice and Nectar, Canned or Frozen
- 13550 Citrus Juices, Blended, Canned or Frozen
- 13555 Fruit Juices, Canned or Frozen, n.e.c.
- 13560 Fruit Preparations, n.e.c.

SUGAR AND RELATED PRODUCTS:

- 16360 Baby Food Custards and Puddings, Canned

Trade Agreements Program

The Administration's proposals for amendment and extension of the Trade Agreements Act, as announced this week, would continue the President's authority to negotiate and enter into trade agreements for five years after the expiration of the present Act next June 30.

The proposals would authorize the President to reduce tariff rates as follows:

"(a) By 5 percent of the duty annually for five successive years. However, as an alternative, he could reduce a duty by this same total amount over a three-year period if no yearly reduction exceeded 10 percent of the duty.

"(b) By 3 percentage points ad valorem, without any yearly reduction exceeding 1 percentage point.

"(c) To 50 percent ad valorem if an existing duty is in excess of that amount. In such cases not more than one-third of the total reduction could be made in any one year."

The Administration's announcement said that a five-year extension of the Trade Agreements Act is necessary to enable the U. S. to negotiate with the European Economic Community, or so-called European Common Market, comprising six nations (see INFORMATION LETTER of Jan. 10, page 18, and March 30, page 141).

'Major' C. C. Williams Retires; in N.C.A. Laboratory 39 Years

C. C. Williams, known to many only as "The Major," has retired from the N.C.A. after 39 years of service in the Washington Research Laboratory.

Major has visited hundreds of canning plants while working out spoilage problems or conducting field studies in connection with research projects. On occasions when other N.C.A. technicians have called at canning plants, they frequently have been asked about "The Major."

After studying chemistry at the University of Virginia, he joined the N.C.A. staff June 23, 1918, and worked in the chemistry lab on tin plate studies that were then in progress in cooperation with a can manufacturer and a steel company.

As the importance of determining the thermal resistance of spoilage organisms came to be recognized, he was transferred to bacteriological work. The Lab initiated bacteriological field surveys, and Major has been associated actively with that work since that time.

With other members of the Laboratory staff, Major worked on problems connected with the thermophilic contamination of sugar and starch. This work focused attention on these products as possible sources of flat sour spoilage and resulted in a marked improvement in their suitability for use as canning ingredients.

Stocks and Shipments of Apples and Applesauce

Reports on canners' stocks and shipments of canned apples and applesauce have been issued by the N.C.A. Division of Statistics.

CANNED APPLES

	1956-57	1957-58
(basis 6/10)		
Carryover, Sept. 1.....	697,673	963,301
Pack to Dec. 1.....	2,676,924	2,600,147
Supply.....	3,374,597	3,563,448
Stocks, Dec. 1.....	2,398,921	2,607,985
Shipments during Nov.....	338,811	383,996
Shipments to Dec. 1.....	975,676	985,463

CANNED APPLESAUCE

	1956-57	1957-58
(actual cases)		
Carryover, Sept. 1.....	1,124,446	2,357,876
Pack to Dec. 1.....	12,280,340	11,644,592
Supply.....	13,404,786	14,002,468
Stocks, Dec. 1.....	9,456,109	9,764,292
Shipments during Nov.....	1,162,577	1,376,368
Shipments to Dec. 1.....	3,948,677	4,238,176

Sunset

The November issue of *Sunset* magazine uses canned foods in most of the food articles. Included are canned fruits, vegetables, fish, olives, white sauce, tomato sauce and soups.

Two articles feature canned foods. "Narrow-minded about pumpkin?" It says, "Although pumpkin spells pie to most people, it does good things to other desserts, too. Here is a choice of recipes for the Thanksgiving meal's final course—including a pie for the traditionalists." The feature gives four dessert recipes using canned pumpkin.

"Canned Luncheon Meat—You grind it for these oven dishes," gives two appetizing sounding recipes which are described as ingenious and inexpensive.

Dr. C. Olin Ball To Receive Forty-Niners Service Award

Dr. C. Olin Ball, well-known authority on food technology and presently a professor and research specialist at Rutgers University, has been chosen to receive the Fifth Annual Forty-Niners Service Award, to be presented at special ceremonies at the 1958 Convention.

The Award recognizes his over-all contribution to the canning and allied industries and his special activity in thermal processing, according to the announcement by David S. Nay, president of the Forty-Niners.

A native of Kansas, Dr. Ball was educated at Washburn College, Cambridge University, and George Washington University, where he received his A.B. in 1920 while a member of the N.C.A. Research Laboratory staff. Dr. Ball received his M.S. in 1922 and his Ph.D. in 1926.

Starting in 1922, Dr. Ball worked for American Can Company at Maywood, Ill., in the field of food sterilization and the development of containers for food. From 1942 to 1946 he was associated with Owens-Illinois Glass Company in container development.

From 1946, Dr. Ball maintained his own consulting and research business in Maumee, Ohio, and at the same time became associated with The United Company. Also during this period he was founder and first editor of *Food Technology*, the journal of the Institute of Food Technologists.

Dr. Ball joined the staff of Rutgers University in 1949.

Dr. Ball is the author or co-author of some 30-odd works on food processing and packaging.

National Award Presented in N.C.A. Canning Crops Contest

James T. Wormley, 16, of Oswego, Ill., is the 1957 national winner of the annual Canning Crops Contest, sponsored by the N.C.A. and the National Junior Vegetable Growers Association. Young Wormley received his award and other prizes and honors from Dr. Charles H. Mahoney, Director of the N.C.A. Raw Products Research Bureau, at the N.J.V.G.A. Convention banquet, December 12, at Springfield, Ill.

Young Wormley raised tomatoes on two acres of land for the Campbell Soup Company. His yield was 22.7 tons per acre. Eighty percent of his crop graded U.S. No. 1; 18 percent U.S. No. 2; and only 2 percent were culls. His costs were \$977.15 and his selling price \$1,401.02, resulting in a profit of \$423.87. His management achievement was the more remarkable because he was sick in bed for four months last winter and had to hire much of his labor for his project. He overcame another setback when his first planting was hit by frost the first night, followed by a week of rain that washed out and damaged his plants. He was forced to replant; an added cost factor.

The judges rated all his growing practices excellent. Soil analysis, soil fertilizer, plant food, weed and insect control and other factors were adequate and no irrigation was necessary.

This is young Wormley's second year in N.J.V.G.A. He has been in 4-H work six years and is a state honor member. Also he is active in Future Farmers of America. He is a junior at Oswego Community High School and was secretary of his sophomore class. He plays first clarinet in the high school band, is on the football and wrestling teams and member of the yearbook staff.

In addition to his \$50 cash prize, Wormley, and three regional award winners were given watches, gold-filled pins and rosette ribbons, and a N.J.V.G.A. jacket.

N.J.V.G.A. announces that 23 states participated in this year's Canning Crops program, and besides the national award to Wormley, regional awards went to: Northeast—Donald Heinzman of Geneva, N. Y.; Central—Roger C. Koch, Jefferson, Wis.; West—James Ray Towery, Turner, Oregon. There were state award winners from Maine, New Jersey, New York, Maryland, Illinois, Indiana, Michigan, Ohio, Wisconsin, Idaho, Oregon, and Washington.

Seasonal Determination for Fresh Fruits and Vegetables

The Wage and Hour Administrator has issued a proposed amendment to the regulations concerning the seasonal determination for fresh fruits and vegetables under Section 7(b)(3) of the Fair Labor Standards Act. This section provides a limited exemption from the overtime provisions of the Act for employers in an industry found by the Administrator to be of a seasonal nature.

The proposed amendment would apply only to the packing, handling, and preparing in their raw or natural state of perishable or seasonal fresh fruits and vegetables, and would not concern canning or first processing. It is the opinion of N.C.A. Counsel that the amendment, therefore, should not affect those who can fresh fruits and vegetables, since the term "canning" includes all necessary preparatory operations performed on the products before they are placed in containers.

Data, views, or arguments pertaining to the proposed amendment should be submitted in writing to the Wage and Hour Division by December 20. Following is the text of the notice as published in the *Federal Register* of December 6:

DEPARTMENT OF LABOR

Wage and Hour Division

[29 CFR Part 526]

INDUSTRIES OF A SEASONAL NATURE

NOTICE OF PROPOSED AMENDMENT OF DETERMINATION THAT PACKING, HANDLING, PREPARING IN THEIR RAW OR NATURAL STATE OF FRESH FRUITS AND VEGETABLES IS PART OF AN INDUSTRY OF A SEASONAL NATURE

On August 24, 1940 (5 F. R. 3167), the Administrator of the Wage and Hour Division issued a determination that the packing, handling, and preparing in their raw or natural state of perishable or seasonal fresh fruits and vegetables is a part of an industry of a seasonal nature within the meaning of section 7(b)(3) of the Fair Labor Standards Act of 1938 (52 Stat. 1063, as amended; 29 U.S.C. 207 (b) (3)).

It has been the Administrator's position that this determination applies to the packing, handling, and preparing of perishable or seasonal fresh fruits and vegetables when associated with the assembling of these commodities. The determination thus applies to the packing, handling, and preparing of fresh fruits and vegetables at packing houses; to handling and preparing preceding the entry of fresh fruits and vegetables into packing houses and processing plants and, with respect to farm-packed produce, to handling and preparing at the pack-

ing houses and at shipping sheds or platforms which, except for packing the commodities, perform the same function in assembling the fruits and vegetables as packing houses. The determination has not been considered applicable to essentially distributive functions, including the repacking of fresh fruits and vegetables.

In order to avoid any misunderstanding as to the scope of the determination of August 24, 1940, it should be amended to more clearly express the Administrator's long-standing interpretation. Accordingly, notice is hereby given that pursuant to the authority provided in section 7(b)(3) of the Fair Labor Standards Act of 1938 (52 Stat. 1063, as amended; 29 U.S.C. 207(b)(3)), Reorganization Plan No. 6 of 1950 (3 CFR 1950 Supp., p. 165), General Order No. 45-A (15 F.R. 3290), General Order No. 85-A (22 F.R. 7614), and §526.5(b) of Title 29, Code of Federal Regulations, the Administrator proposes to amend paragraph 2 of the determination of August 24, 1940 (5 F.R. 3167) by adding at the end thereof the following:

As used in this determination packing, handling, and preparing in their raw or natural state of perishable or seasonal fresh fruits and vegetables means these operations when associated with the assembling of these commodities, including packing, handling, and preparing at packing houses, handling, and preparing preceding the entry of the commodities into packing houses and processing plants, and handling and preparing of farm-packed produce at packing houses and at shipping sheds or platforms which, except for packing the commodities, perform the same function as packing houses. The operations of packing, handling, and preparing are not included in the determination when they are performed as essentially distribu-

Citrus Fruit Production

Prospects for the 1957-58 crops of citrus on December 1 indicated output below that of 1956-57, according to the Crop Reporting Board of USDA.

The indicated production of Valencia oranges is expected to total nearly 60 million boxes, 1 percent below last year but about 2 percent above average. In Florida, however, prospects for Valencias are up 11 percent.

Prospective production of 1957-58 grapefruit, including the California summer crop, is expected to total 44.7 million boxes, about the same as last year but 4 percent above average. The indicated production in Florida is down slightly from last year.

Crop	10-year ave.	1956	1957 Indi- cated
	1946-55		
(thousands of boxes)			
Oranges.....	117,154	131,905	131,690
Tangerines....	4,710	4,800	4,500
Grapefruit....	46,456	44,780	44,700
Lemons.....	13,026	16,300	14,700

tive functions. The term "distributive functions" includes wholesaling, repacking and in-transit handling after the commodities have left the packing houses and shipping sheds or platforms referred to above.

Prior to final adoption of this proposed amendment, consideration will be given to any data, views, or arguments pertaining thereto which are submitted in writing to the Acting Administrator of the Wage and Hour Division, United States Department of Labor, Washington 25, D. C., on or before the 20th day of December 1957.

[SEAL] CLARENCE T. LUNDQUIST,
Acting Administrator.

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